

CORNAS 'DOMAINE DE SAINT PIERRE' 2018

HISTORY

On the right-bank of the Rhône, the vineyard sits on the Eastern slopes of the Massif Central in Cornas, which means "burnt earth" in old Celtic. The abrupt, south-facing slopes form a natural amphitheatre that protects the vines from cold winds. Cornas' vineyards are very old, dating from ancient times. The first terraces and "chaillées" (walls) were likely made by the Romans. Legend has it that Charlemagne himself tasted the wine when travelling through Cornas in the year 840, and liked it so much that he had some sent on to his residence in Aix la Chapelle. Owned by Domaines Paul Jaboulet Aîné since 1996, the first vintage of this cuvée is 1996.



SOIL

This estate is located on the top of the hill, near the little chapel of Saint-Pierre. The estate represents 3.9 ha on very steep granite south-facing slopes.

GRAPE VARIETY / AGE OF THE VINES

- 100% Syrah - 10 to 60 years.

AGEING CAPABILITY

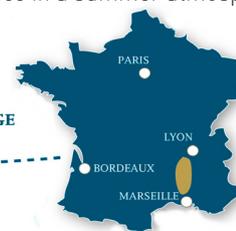
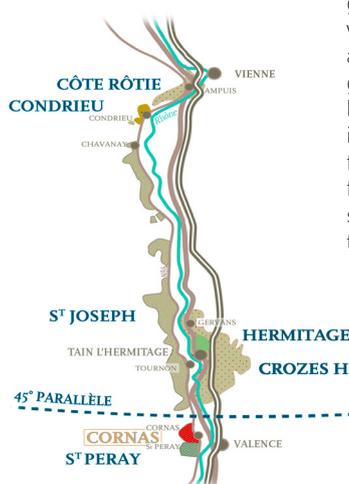
- From 5 to 20 years.

VINIFICATION / AGEING

Hand-picked, sorting on the plot, in small crates. The vatting period lasts around 4 weeks with gentle extractions. Aged in French oak barrels (20% new).

WEATHER CONDITIONS

The Autumn 2017 was exceptionally dry. Winter 2017-2018 is moderately watered and does not fully offset the water deficit. The winter season is very cool, temperatures return to normal at the beginning of April resulting in later budburst. The whole spring is regularly and very correctly watered. Temperatures remain, and sometimes are above normal. These alternating hot and rainy periods lead to a very rapid growth of the vine, but mildew is also favored. Phenology progresses very quickly and the season becomes early. At the beginning of July, temperatures are getting hotter. The sanitary state of the vineyard is excellent, the berries are juicy, well inflated, and often larger than last year. The few rains in August allowed to unlock the situation and the harvest of September took place in a summer atmosphere.



TASTING

JEB DUNNUCK – (92-95) POINTS

"The 2018 Cornas Domaine de Saint Pierre could turn out to be a real superstar, and it's an incredibly impressive barrel sample. Lots of dark berry fruits, toasted spice, and cured meat notes give way to a full-bodied Cornas that has ripe tannins, subtle background oak, and a great finish.."

BIODYNAMIC AGRICULTURE

«The grape must be the fruit of nature and not of synthetic chemistry». It is with this conviction that Caroline has been leading her vineyard towards biodynamic agriculture for the past decade, including organic certification in 2016. An approach that involves a deep understanding of the nature of the vine and links it to its global environment, from the infinitely big to the infinitely small, as well as to the vital forces involved. Biodynamic preparations, link between all these elements, are used: Horn manure (500), horn silica (501) and plants harvested or grown in our permaculture garden. Our Hermitage and Crozes Hermitage vineyards are managed biodynamically since 2017.